

Features Card

Ready, Set, Go!

SHRIMP AND WALLEYE CAKES / 18.95

arugula, lemon garlic oil, house made tarter sauce, lemon

Let's Brunch

SMOKED SALMON PLATTER / 15.95

brown sugar cured, hard boiled egg, pickled onion, herb cream cheese, capers, baked naan chips

SHORT RIB BENEDICT / 18.95

house braised short rib, gruyere cheese, poached eggs, caramelized onions, smoked gouda hash browns, chipotle hollandaise, english muffin

SOUTHWEST BREAKFAST BOWL / 15.95

two scrambled egg, drunken beans, herbed rice, pickled jalapeno and red onion, queso fresco, crispy tortilla strips, cilantro

From the Bar

POISON APPLE / 11.95

jameson irish whiskey, apple puree, lemon juice, honey cinnamon simple syrup

JOEL GOTT PALISADES RED BLEND / 12/46

California

smooth tannins and subtle acidity with notes of spice, long delicate finish.

VENN BREWING COMPANY GOLF BEER / 7

American Pale Wheat Ale 5.5% ABV

Minneapolis, Mn

crisp and refreshing blend of lemon and black tea. perfect for patio sipping!

HAZELWOOD

ESTD : *food + drink* : 2004